

SC460007 MUK Rev1

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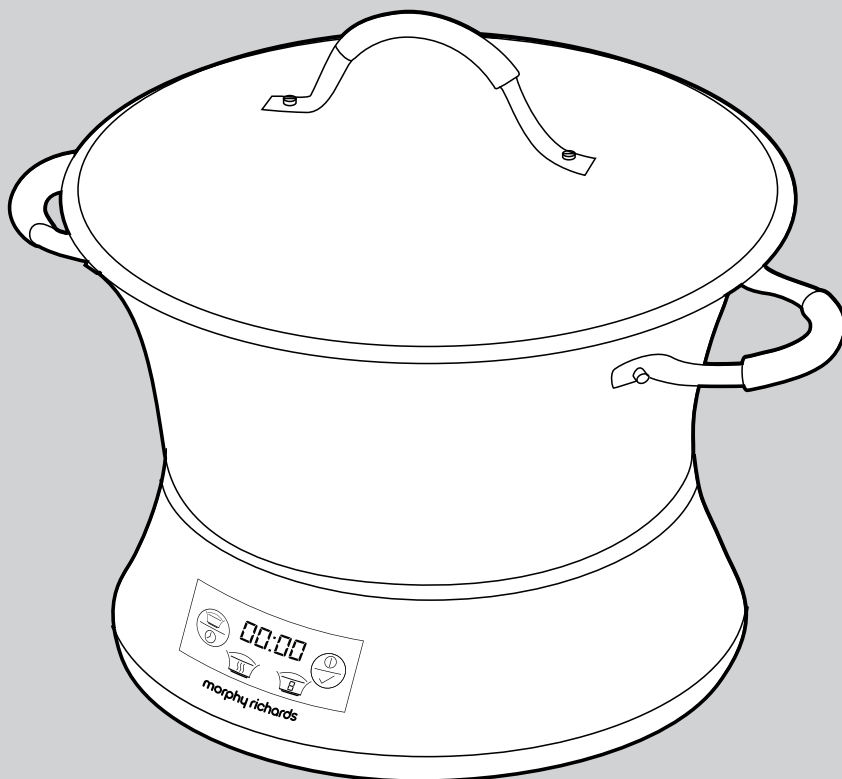


SUPREMEPRECISION

3 IN 1 SLOW COOKER



Please read and keep these instructions for future use



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* Register online for your 2 year guarantee. See the back of this instruction book for details (UK and Ireland customers only).

Health and Safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- This appliance can be used by children from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, and bed and breakfast type environments.

Location

- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors or near water.

Mains cable

- The mains cable should reach from the socket to the appliance without straining the connections.
- Do not let the mains cable hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cable run across a cooker or hot area which might damage the cable.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Personal safety

- **WARNING: Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs.**
- To protect against the risk of electrical shock do not put base in water or in any other liquid.
- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.



Other safety considerations

- Do not switch on the Slow Cooker if the Cooking Pot is empty.
- Allow the Glass Lid and Cooking Pot to cool before immersing in water.
- Never cook directly in the Base Unit. Use the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- The appliance is not intended to be operated by means of an external timer or separate remote system.
- Do not switch on the appliance when it is upside down or laid on it's side.
- The Glass Lid and Cooking Pot are fragile. Handle them with care.
- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current). Should the fuse in the mains plug require changing, a 3 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Introduction

Thank you for purchasing your new Morphy Richards Slow Cooker.

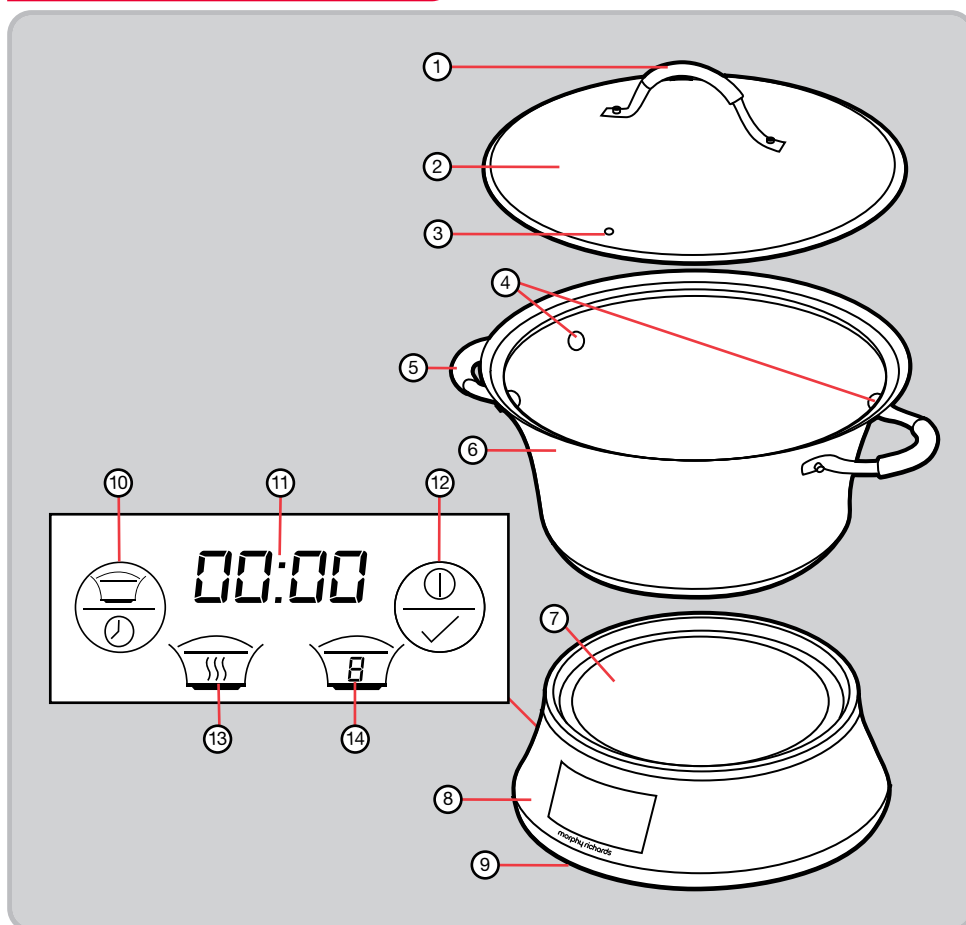
Your Slow Cooker will allow you to create an extensive selection of meals from soup to stews and even desserts.

Please read these instructions thoroughly before you first use your Slow Cooker. We have included some recipe ideas to get you started.

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Product overview



Features

- | | |
|----------------------|----------------------------|
| (1) Handle | (11) Timer Display |
| (2) Lid | (12) Select Button |
| (3) Steam Vent | (13) Sear / Fast Stew Icon |
| (4) Rivets | (14) Slow Cook Icon |
| (5) Handle | |
| (6) Cooking Pot | |
| (7) Hot Plate | |
| (8) Base Unit | |
| (9) Cord Storage | |
| (10) Function Button | |

Icons

- | | |
|---|-----------------------------|
|  | (15) Sear |
|  | (16) Fast Stew |
|  | (17) Slow Cook - 1 (low) |
|  | (18) Slow Cook - 2 (medium) |
|  | (19) Slow Cook - 3 (high) |

Before first use

Wash the Lid (2) and Cooking Pot (6) in hot soapy water with a sponge or dishcloth. DO NOT use a scouring pad or other abrasive material as this will mark the stainless steel. Rinse the Cooking Pot and Lid thoroughly and dry.

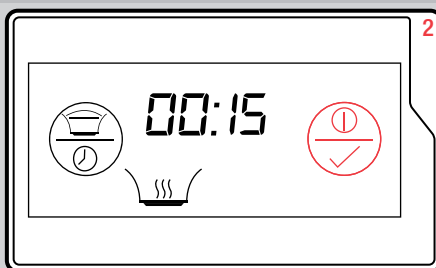
IMPORTANT: DO NOT IMMERSE THE BASE UNIT (8) IN WATER

Please note: During initial use, you may notice a slight odour due to the burning off of manufacturing residue. This is completely normal, does not effect the food being cooked and will disappear after a few uses.

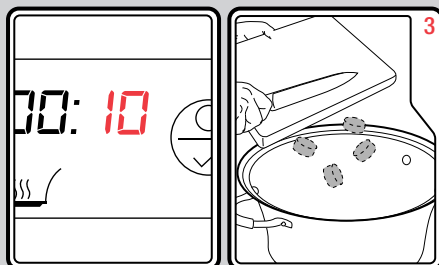
Using your Slow Cooker



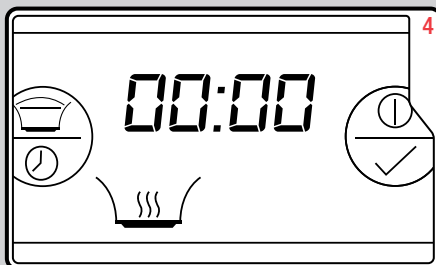
To Sear - Place the Cooking Pot (6) onto the Base Unit (8) and plug into the mains.



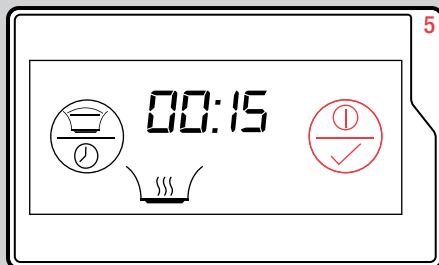
The Display by default will show the Sear icon (15) and Timer Display (11) flashing (00:15). Add some oil to the Cooking Pot and press the Select Button (12) to start.



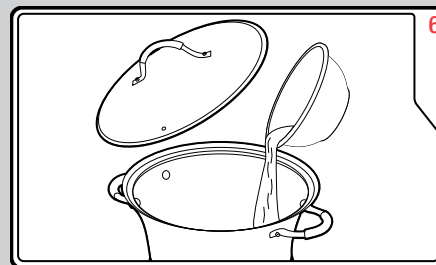
It will take approximately 5 minutes to reach the correct temperature for searing/browning your ingredients (i.e. when the timer reads 00:10). When ready add your meat or ingredients to the Cooking Pot and stir regularly until seared.



When the Timer Display reaches zero, the Base Unit will beep and the cooking process will stop. If you need to stop searing your ingredients before this, press and hold the Select Button for 3 seconds to stop the Sear programme.



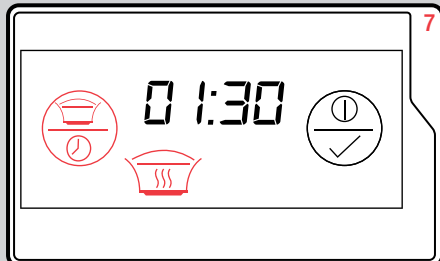
If you require more time, after the Sear programme has stopped, press the Select Button again to restart the programme.



When you have finished searing, add the rest of your ingredients as per the recipe and place the Lid (2) on the Cooking Pot.

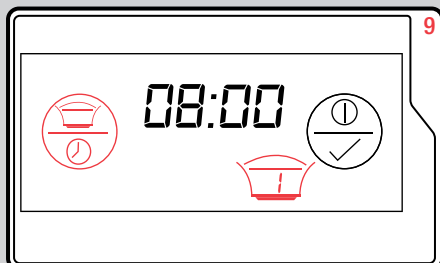
Using your Slow Cooker

To Fast Stew

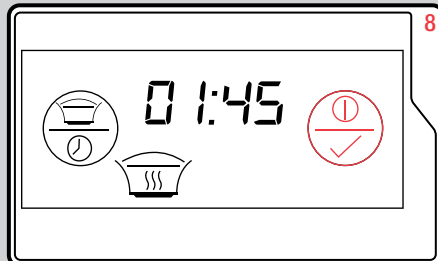


Press the Function Button (10) repeatedly to cycle through the programmes. There is 1 Fast Stew (16) setting. When the Fast Stew Icon (16) is highlighted (see cooking times below) Press the Select Button. The Fast Stew Icon will stop flashing and the Timer Display will flash.

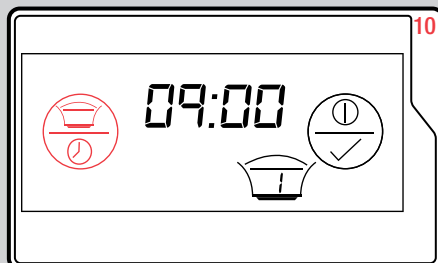
To Slow Cook



Press the Function Button (10) repeatedly to cycle through the programmes. There are 3 slow cook programmes (17), (18), (19). When the desired icon is highlighted (see cooking times below) Press the Select Button. The Slow Cook Icon will stop flashing and the Timer Display will flash.



Press the Function Button to cycle through the available cooking times (1:30 or 1:45). To select the time, press the Select Button and the slow cooker will begin the cooking process. At the end of the cooking programme, your slow cooker will automatically switch to keep warm for 2 hours.



Press the Function Button to cycle through the available cooking times for each setting (see below). To select a time, press the Select Button and the slow cooker will begin the cooking process. At the end of the programme, your slow cooker will automatically switch to keep warm for 2 hours.

Cooking times

Your 3 in 1 slow cooker allows you to adjust the cooking times for each cooking setting. The available times are as follows:

Sear



0:15 minutes

Fast Stew



1:30 - 1:45 hours

Slow Cook



(low) 8:00 - 10:00 hours



(medium) 6:00 - 8:00 hours



(high) 4:00 - 6:00 hours

The slow cooking times can be adjusted by 30 minute increments to select the perfect cooking time. After choosing the desired programme, press the Function Button (10) to change the Timer Display (11) to the desired cooking time.

WARNING

THE COOKING POT (6) AND LID (2) WILL GET HOT. USE OVEN GLOVES WHEN HANDLING. STEAM EMANATING FROM THE STEAM VENT (3) WILL BE HOT.

Capacity

- The 6.5 litre 3 in 1 slow cooker has a maximum working capacity of 5 litres.
- The 4.5 litre 3 in 1 slow cooker has a maximum working capacity of 3.5 litres.
- The capacity can be found on the rating label, located underneath the Base Unit (8).

Do not overfill the slow cooker, do not fill above the Rivets (4) that can be seen inside the Cooking Pot.

Searing

Searing on the Base Unit (8):

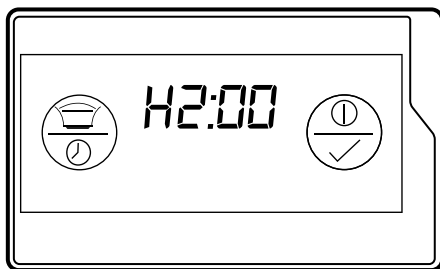
You can only use the Sear function (15) for two 15 minute cycles. If the function is selected for a third time, the Timer Display (11) will show blank lines and flash. This is to prevent the Slow Cooker from overheating.

Searing on the hob:

If you prefer, you can use your Cooking Pot (6) on your gas or electric hob to sear or brown your meat. Simply add your oil to the Cooking Pot and place on the hob. The oil may heat up slightly more quickly on your hob, so use a small piece of meat / onion to test the temperature before adding your meat.

After searing, place the Cooking Pot on the Base Unit (8) and set the slow cooking or fast stew programme as normal.

Keep warm



At the end of the cooking process the Base Unit (8) will beep and automatically switch to keep warm. Keep warm lasts for up to two hours and

counts up from H0:00 to H2:00. At the end of the 2 hours, the base will beep and the display will display 'H' which will stay on the screen until the hot plate reaches ambient temperature (approximately 40°C). The Timer Display will then go black. Pressing any button will take you back to the default screen.

The keep warm function can be stopped at any time during the 2 hour period by holding down the Select Button (12) for approximately 2 seconds.

Cancelling a programme

- If for any reason you need to cancel a programme before the timer has reached zero, hold down the Select Button (12) for approximately 3 seconds. The Base Unit (8) will beep, the cooking process will stop and the screen will return to the default display.
- If the Timer Display (11) goes blank during setting procedure, press the Function Button (10) to re-display.

After cooking

Switch off at the mains socket and unplug the Base Unit (8). Allow to cool before storage.

Important: Ensure the Base Unit is cool before storing in the Cooking Pot (6).

Explanation of terms

Browning/Searing:

Before stewing or slow cooking meat, it is important that the meat is seared / browned first. This means to cook the meat lightly on the outside in hot oil before starting the stewing or slow cooking process (the meat should still be raw in the middle). Sealing / browning your meat in this way helps it to retain flavour as well as moisture.

Fast Stew:

With respect to the 3 in 1 slow cooker, stewing means to cook your meat and / or vegetables in a liquid (eg wine, stock or water) for between 1 hour 30 minutes and 1 hour 45 minutes.

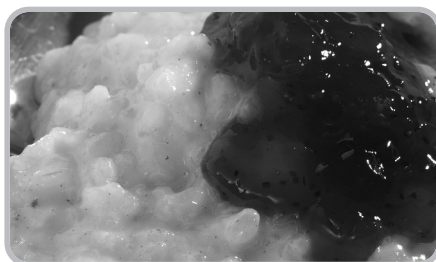
Slow Cooking:

Slow cooking is a way of cooking food over a long period of time (usually between 4 and 10 hours) in a liquid (eg wine, stock, water). As the name suggests, food is cooked more slowly and gently, often meaning that meat will be more tender. Meats with a higher fat content are well suited to slow cooking as the process allows the fat to melt, leaving the meat very tender.

Hints and tips

- All ingredients should be at room temperature before adding. If chilled, allow to come to room temperature, as cold food will affect the cooking time.
- Refrigerated meat can be used, but do not use frozen meat direct from the freezer.
- Make sure all frozen ingredients are thoroughly thawed before use.
- If using cold stock in the slow cooking recipe (for example, wine) you will need to pre-heat the ingredients. Start with the Sear programme first, adding all the ingredients. When the 15 min time is up, continue with the slow cooking function.
- In traditional stove top slow cooking, it is advised to coat the meat in flour before browning. There is no need to do this in this slow cooker. Simply sear / brown the meat as instructed. If the liquid needs to be thickened, add and stir in a corn flour / cold water paste mix 30 minutes towards the end of the cooking time.
- If using meat on the bone (for example, chicken thighs, spare ribs, etc), the slow cooking process can make the meat fall away from the bone - this is normal, and results in a richer flavour. However, watch out for small bones that could be in the liquid.
- When searing large quantities of meat, we suggest you split the meat into smaller batches to make the job easier. As the meat should be stirred at all times during the process, smaller quantities of meat are easier to handle.
- Do not over fill the Cooking Pot (6), as the recipes in this instruction booklet are designed for maximum capacity, and allows room above the food for even cooking. The capacity can be found on the rating label, located underneath the product. If using your own recipe, do not fill above the Rivets (4) that can be seen inside the Cooking Pot.
- The Lid (2) will become very hot in use, especially the glass window and the stainless steel rim. The silicon insulated Handle (1),(5) will stay cool, allowing you to lift the lid. However, it is advisable to take the precaution of using oven gloves when doing this.
- Ingredients should be evenly distributed throughout the Cooking Pot. However, root vegetables are better placed in the lower half of the pot to start cooking. All ingredients should be immersed in the cooking liquid.
- To ensure even cooking, root vegetables should be cut to size (approx 20mm cubed).
- In general, tough meats like stewing meat require longer cooking times which are ideal for slow cooking. For the fast stew function, a better quality cut of meat is required to suit the shorter cooking time.
- If the Cooking Pot over boils, this will usually be because it has been over filled, so remove some of the ingredients and /or liquid.
- Chicken and quality cuts of meat require less time to cook. You should therefore use the lower value of the time range – for example, for level 1 (17) use 8 hours.
- For dumplings, add to the stew 30-45 minutes before the end time. You can add these to the surface, and there is no need to submerge in the liquid.
- Ham joints should be left in the plastic wrapper, if supplied. If not, use a suitable heat resistant plastic bag or tie with butchers string to prevent the ham from falling apart during cooking.
- If using the Fast Stew (16) setting, allow the cooked food to rest for 10 minutes in the Cooking Pot before serving. This allows the hot (boiling) food to cool before eating.
- When you have become experienced at using your slow cooker, you can begin to create your own recipes, but it is advisable to follow an existing recipe as a guide. If using ingredients such as pasta, milk, cream, seafood or shellfish in a recipe, these should be added 30 minutes towards the end of the cooking of the other ingredients. Coconut milk and the rice pudding recipe does not apply.
- Do not leave raw, uncooked food in the Cooking Pot for any length of time. Start the cooking process as soon as possible. If you have to delay the cooking, store the food in a fridge, and when ready, allow to come back to room temperature.
- If a previously cooked recipe has gone cold, use the stew setting at 1:30hrs to reheat the food. Depending on the recipe, this can take 30-45 minutes to reheat. Ensure the food is hot before serving.
- If you are cooking half quantities, cooking time can usually be reduced to two thirds. Check that the food is thoroughly cooked before serving.
- Adapting existing recipes from conventional cooking to use in a slow cooker may require reducing the liquid used, as liquid does not evaporate to the same extent.
- Where stock is required, use boiling water.
- When cooking joints of meat, start by covering with boiling water or stock. This can be reduced towards the end of the cooking time.
- Uncooked red kidney beans must be soaked and boiled for 10 minutes to remove toxins before use in the slow cooker.
- If required pour off excess oil after browning.
- If using stock or sauces from jars or containers, heat first in a microwave and then add to the Cooking Pot. Alternatively add 30 minutes to the cooking time.

Recipes



The recipes have been designed and tested by Morphy Richards for use in your slow cooker. Please be aware that for these recipes there are 2 ingredient lists for different capacities of slow cookers, please ensure that you refer to the correct volumes.

Most recipes can be cooked on either the fast stew or slow cook setting, some (like the syrup sponge pudding) work better on the fast stew setting. Refer to the recipe method for the recommended cooking times.

Recipes

Beef Stew

Ingredients:

- | 3.5L | 6.5L | |
|--|---------|---------------------|
| • 2tbsp | 2 tbsp | Oil |
| • 700g | 1kg | Stewing beef, cubed |
| • 500g | 700g | Potatoes, cubed |
| • 500g | 700g | Carrots, sliced |
| • 3 medium | 3 large | Leeks, sliced |
| • 1 | 2 | Onion(s), chopped |
| • 1L | 1.5L | Beef stock |
| • 1tbsp | 3tbsp | Cornflour |
| • 2 tsp | 3 tsp | Mixed herbs |
| • Salt and freshly ground black pepper | | |

Method:

- Add the oil to the Cooking Pot and use the Sear function to brown meat and fry the onions. (Fry meat in two batches for the 6.5L)
- Mix in the rest of the ingredients.
- Switch to the Slow Cook setting and cook for the maximum time on the setting.
- Thicken with corn flour (see page 17).
- Add dumplings to the stew (if using) 30 minutes to 1hr before the end.

New England Beef

Ingredients:

- | 3.5L | 6.5L | |
|-------------------------------------|--------|---------------------|
| • 2tbsp | 2 tbsp | Oil |
| • 1kg | 1.5kg | Beef joint, brisket |
| • 1 | 1 | Bouquet garni |
| • 11/2 tsp | 2 tsp | Thyme |
| • 11/2 tsp | 2 tsp | Peppercorns |
| • 8 | 10 | Shallots, peeled |
| • 400g | 550g | Carrots, diced |
| • 200g | 300g | Swede, diced |
| • Beef stock, enough to cover joint | | |
| • 1tbsp | 3tbsp | Cornflour |

Method:

- Add the oil to the Cooking Pot and use the Sear function to brown all sides of beef.
- Add the rest of the ingredients except for the cornflour and cook for the minimum time for the setting.
- Thicken the sauce with corn flour (see page 17) for gravy.

Bolognese sauce

Ingredients:

- | 3.5L | 6.5L | |
|--|----------|------------------------|
| • 2tbsp | 2 tbsp | Oil |
| • 1kg | 1.5kg | Minced beef |
| • 2 | 3 | Onions, chopped |
| • 4 sticks | 6 sticks | Celery, sliced |
| • 2 | 3 | Garlic cloves, crushed |
| • 5 tbsp | 7 tbsp | Tomato puree |
| • 1 tbsp | 3 tbsp | Flour |
| • 2 cans | 3 cans | Can tomatoes |
| • 400ml | 600ml | Beef stock |
| • 200g | 300g | Mushrooms, sliced |
| • 1tsp | 2tsp | Mixed herbs |
| • Salt and freshly ground black pepper | | |

Method:

- Add the oil to the Cooking Pot and use the Sear function to brown the mince, in batches.
- Add the onions, garlic and celery and fry until soft.
- Mix flour with the tomato puree and add along with rest of ingredients.
- Stir well.
- Switch to Slow Cook.
- Can be cooked for minimum to maximum time for the setting.

Beef Curry

Ingredients:

- | 3.5L | 6.5L | |
|--|----------|--|
| • 4 tbsp | 4 tbsp | Vegetable oil |
| • 2 large | 3 medium | Cooking apples, peeled cored and chopped |
| • 3 medium | 3 large | Onions, chopped |
| • 1kg | 1.5kg | Stewing steak, cubed |
| • 4 tsp | 5 tsp | Curry powder |
| • 650ml | 1L | Beef stock |
| • 4 tbsp | 5 tbsp | Mango Chutney |
| • 100g | 150g | Sultanas |
| • 400g | 600g | Tinned tomatoes, chopped |
| • 2 tbsp | 3 tbsp | Lemon juice |
| • 3 tbsp | 5 tbsp | Cornflour |
| • Salt and freshly ground black pepper | | |

Method:

- Add the oil to the Cooking Pot and use the Sear function to brown the meat, in batches.
- Add the onions and fry until soft.
- Add the other ingredients, except the cornflour and stir well.
- Switch to Slow Cook.
- Can be cooked for minimum to maximum time for the setting.
- Thicken with corn flour / water mix (see page 17).

Thai Beef Curry

Ingredients:

3.5L	6.5L	
• 40g	60g	Butter
• 700g	1kg	Stewing beef, cubed
• 1	2	Onion, chopped
• 3	4	Garlic cloves, crushed
• 4 tbsp	6 tbsp	Peanut butter
• 400g	800g	Coconut milk
• 500g	700g	Potatoes, quartered
• 3 tbsp	4 tbsp	Curry powder
• 3 tbsp	4 tbsp	Thai fish sauce
• 3 tbsp	4 tbsp	Soft brown sugar
• 500ml	1L	Beef stock

Method:

- Melt butter in the Cooking Pot on the Sear function, add the meat and brown. (fry meat in two batches for the 6.5L)
- Add onions and garlic and fry until soft.
- Add other ingredients and stir well.
- Switch to Slow Cook.
- **Best cooked using Slow Cook function**

BBQ Spare Ribs

Ingredients:

3.5L	6.5L	
• 1kg	1.5kg	Pork Spare Ribs
• 200ml	300ml	BBQ Sauce

Method:

- Marinade ribs in the sauce for a few hours or overnight.
- Place in the Cooking Pot and cook for the minimum time for the setting.
- The longer the cook time the more tender the meat.

Sausage Pot

Ingredients:

- | 3.5L | 6.5L | |
|--|---------|----------------------|
| • 2 tbsp | 2 tbsp | Oil |
| • 1 kg | 1.5 kg | Sausages |
| • 2 large | 3 large | Onions, chopped |
| • 4 | 5 | Carrots, sliced |
| • 2 | 3 | Leeks, sliced |
| • 3 tbsp | 5 tbsp | Plain flour |
| • 1ltr | 1.5ltr | Beef stock |
| • 4 tbsp | 6 tbsp | Chutney |
| • 3 tbsp | 5 tbsp | Worcestershire sauce |
| • Salt and freshly ground black pepper | | |

Method:

- Add the oil to the Cooking Pot and use the Sear function to brown the sausages in batches.
- Add the vegetables and fry until soft. Stir in the flour.
- Add the rest of ingredients.
- Switch to slow cook and cook for the minimum time for the setting.

Boiled Ham

Ingredients:

- | 3.5L | 6.5L | |
|--------------------------------|-------|--------------|
| • 1.1kg | 1.8kg | Gammon joint |
| • Water, enough to cover joint | | |

Method:

- No need to use the Sear function.
- Place gammon in Cooking Pot and cover with boiling water.
- Can be cooked for the minimum or maximum time for each setting.

Chicken with white wine

Ingredients:

- | 3.5L | 6.5L | |
|--|---------|-------------------|
| • 6 | 10 | Chicken breasts |
| • 30g | 40g | Butter |
| • 1 large | 2 large | Onion, chopped |
| • 250g | 400g | Mushrooms, sliced |
| • 3tbsp | 5tbsp | White wine |
| • 500ml | 750ml | Chicken stock |
| • 1tsp | 2tsp | Mixed herbs |
| • 3 tbsp | 5 tbsp | Cornflour |
| • 2 | 3 | Egg yolks |
| • 100ml | 150ml | Double cream |
| • Salt and freshly ground black pepper | | |

Method:

- Sear the chicken in the butter in batches.
- Add all ingredients except corn flour, egg and cream to Cooking Pot and set to Slow Cook for the shortest cooking time on the chosen setting.
- Thicken with a cornflour / water mix (see page 17).
- Once cooked, mix the egg and cream together with a little of the hot liquid and stir into the dish.
- Chicken recipes are usually cooked for the shortest time for each setting.

Vegetable Soup

Ingredients:

- | 3.5L | 6.5L | |
|--|-------|---------------------|
| • 1.75kg | 1.8kg | Vegetable selection |
| • 1.5L | 2L | Vegetable stock |
| • Mixed herbs to taste | | |
| • Salt and freshly ground black pepper | | |

Method:

- No need to use the Sear function.
- Add all ingredients to the Cooking Pot at once, and cook for the maximum time for the setting.
- Liquidise when cooled.

Syrup Sponge Pudding

Ingredients:

- 125g Butter
- 4 tbsp Golden syrup
- 100g Caster sugar
- 2 Eggs
- 200g Self raising flour
- 2 tbsp Milk
- 2 tbsp Lemon juice

Method:

- Butter inside of a 1.25L pudding basin and line bottom with baking paper.
- Pour the syrup into the bottom of the basin.
- Cream butter and sugar until smooth and creamy.
- Gradually mix in eggs and flour and stir in milk and juice. Spoon mixture on top of syrup and cover with pleated baking paper. Tie with string and make a handle.
- Place into Cooking Pot and fill with boiling water half way up the side of the pudding basin.
- Best cooked on fast stew setting for 1:45hr.

Rice Pudding

Ingredients:

- | | | |
|---------|-------|--------------|
| 3.5L | 6.5L | |
| • 40g | 60g | Butter |
| • 150g | 250g | Pudding rice |
| • 150g | 250g | Sugar |
| • 1.5L | 2L | Milk |
| • Pinch | 1 tsp | Nutmeg |

Method:

- Lightly grease the inside of Cooking Pot with butter.
- Add all ingredients to Cooking Pot and stir.
- For best results use the low Slow Cook setting (8-10hrs) otherwise the rice pudding can burn onto bottom of Cooking Pot.

Chocolate Cake

Ingredients:

- 50g Cocoa
- 6 tbsp Boiling water
- 1 tsp Baking powder
- 175g Self raising flour
- 150g Caster sugar
- 150ml Oil
- 3 Eggs

Method:

- Line a deep 7" cake tin with baking paper.
- Mix the cocoa with boiling water to a paste.
- Mix flour, baking powder and sugar together in a bowl.
- Beat eggs and oil together and add to mixture together with chocolate paste, mix well.
- Pour into tin and cover with foil. Tie with string and make a handle. Place into Cooking Pot and fill with boiling water half way up the sides of the tin.
- Best cooked on fast stew setting for 1:45hr

Berry Cobbler

Ingredients:

- | 3.5L | 6.5L | |
|------------|----------|--|
| • 700g | 1.2kg | Fresh fruit / berries (raspberries, blackberries, blueberries etc) |
| • 100g | 150g | Sugar |
| • 100g | 200g | Self raising flour |
| • 50g | 100g | Suet |
| • Pinch | Pinch | Salt |
| • 1 Lemon | 2 Lemons | Lemon zest |
| • 3-4 tbsp | 6-8 tbsp | Milk |

Method:

- Place the fruit in the Cooking Pot and stir in half the sugar.
- Mix the rest of the sugar with the flour, suet, salt and lemon zest.
- Add milk to bind into a dough, do not handle too much.
- Place balls of dough in the centre of the Cooking Pot on top of the fruit. Do not allow the dough balls to touch the Cooking Pot sides as they will expand during cooking.
- Cook for the minimum time for the setting.

Thickening with cornflour

- Make a cornflour paste by mixing the advised amount of flour (see recipe) with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot (6), when the flour has fully mixed into the liquid add this back into the rest of the ingredients and stir well until the corn flour is evenly distributed. This can be done 30 minutes from the end of the cooking time. Alternatively if the cooking time has already elapsed, and keep warm has started, mix in as above and switch onto slow cook 3 for 15 minutes.

Care and cleaning

- The Cooking Pot (6) and Lid (2) can be washed in a dishwasher. Alternatively, you may use hot, soapy water with a non-abrasive scouring pad. Do not use abrasive cleaners or detergents.
- Do not immerse the Base Unit (8) in water or any other liquids. To clean, use a damp cloth and dry thoroughly.
- Ensure the base of the Cooking Pot, and the Hot Plate (7) surface are clean, free from burnt-on food, and dry before use. The outer base of the Cooking Pot can be cleaned with a metal scouring pad if required, to remove stubborn stains.
- When adding ingredients and liquid to the cooking pot, avoid over filling. If an over-spill does occur that runs down into the base, switch off and unplug from the mains socket, remove the Cooking Pot, and allow the liquid to drain away through the drain holes. Fully clean away any excess food or liquid that may have lodged in the recess between the Hot Plate and the metal reflector, wipe over with a damp cloth, and dry thoroughly before next use.

Contact us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the retailer you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry.

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

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Notes

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Registering your 2 year guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

www.morphyrichards.co.uk

Or call our customer registration line

UK 0844 871 0962

IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

**IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:**

**UK: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726**

morphy richards

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